



Dessert & Drink Pairings

Cheesecake with Fresh Organic Berries \$8

Creamy, rich, and classic—perfect with wines that cut through or meld with the decadence, or beers that add a fruity twist.

Wine Pairings: Sandeman Old Tawny Porto (10- or 20-year), Lunaria Pecorino, Sun Garden Riesling, Settlement Sauvignon Blanc

Beer Pairings: Lindeman's Framboise (Raspberry Lambic), Duvel Belgian Golden Ale, Edmund's Oast Apricot Peach Sour

Key Lime Pie \$8

Bright, tangy, and refreshing—pairs beautifully with bubbly and light beers.

Wine Pairings: Gruet Brut Rosé, Brilla Sparkling Moscato, Rustenberg Chenin Blanc

Beer Pairings: Hi-Wire Lager, Highland Daycation Kolsch

Chocolate Tuxedo Bombe \$10

Rich chocolate meets a smooth mousse center—perfect with bold reds or deep, complex beers.

Wine Pairings: Immortal Zin, Quilt Cabernet Sauvignon

Beer Pairings: Lazy Hiker Wesser Evil Porter, Chimay Blue Trappist Ale

Cannoli \$8

Sweet wines and complex malty beers make a delightful match for this Italian classic dessert.

Wine Pairings: Parker-Binns Petit Verdot Dessert Wine, Brilla Rose Prosecco, Villa Moscato, Cavicchioli Lambrusco

Beer Pairings: Rochefort 8 Belgian Dark Strong Ale, Boulevard Dark Truth Imperial Stout

White Chocolate Lemon Truffles 3 for \$9

Silky white chocolate infused with bright lemon zest for a smooth, creamy and citrusy finish.

Wine Pairings:

Beer Pairings: